

Proven Game And Fisheries Professional With Experience And Knowledge Of Fishery Operations

SUMMARY OF QUALIFICATIONS

- 12+ years experience in the seafood industry with expertise in compliance monitoring, Regulations administration and inspection of processing facilities.
- Dedicated, hard working individual with the intercommunications skills to work at all levels of the organization.
- Exceptional skills and experience in fisheries regulation governing in relation to reviewing and changing policy as needed.
- Outstanding experience as a United States Department of Commerce Fisheries Management Council member.

PROFESSIONAL EXPERIENCE

GOVERNMENTAL AGENCIES AND COUNCILS

STATE OF MISSISSIPPI, DEPARTMENT OF MARINE RESOURCES

Biloxi, MS

1999 – Present

Inspector, Environmental Tech Senior. Responsible for monitoring of seafood processors for compliance to environmental and FDA regulations.

- Inspect shellfish, shrimp and crab processors for the State of Mississippi. Extensive concentration on adherence to proper and established procedures within the industry and regulations.
- File paperwork on any violations present. Follow up on all filings and problems.
- Collect samples of shrimp and crabs utilizing an otter trawl at various location stations.
- Record hydrology readings both at the surface and the bottom at established locales.
- Provide information to commercial fisherman and the general public on state and federal regulations and procedures pertaining to seafood issues. Utilized various formats in the dissemination of this information.
- Certified inspector by the United States Food and Drug Administration (FDA).

MID-ATLANTIC FISHERIES MANAGEMENT COUNCIL

UNITED STATES DEPARTMENT OF COMMERCE, Cape May, NJ

1995 – 1999

Council Member. Responsible for managing document reviews and acting as a liaison organization between the federal government and the general public.

- Reviewed scientific documents and socio-economic papers in relation to fisheries issues.
- Managed and reviewed public comment in relation to Federal Fisheries Regulations in the Mid-Atlantic Region.
- Worked closely with processors and federal agencies to promote awareness and compliance to all regulations.

NEW JERSEY MARINE FISHERIES COUNCIL

STATE OF NEW JERSEY, Cape May, NJ

1994 – 1999

Council Member. Responsible for policy reviews and revisions.

- Reviewed state fishery regulations in relation to current conditions in the industry.
- Made necessary changes to policies and regulations in relation to current industry conditions.

- Worked closely with Federal and State regulatory agencies to mold acceptable policies and regulations.

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COMMERCIAL AND PRIVATE SECTOR**LUNDS FISHERIES**, Cape May, NJ

1998 – 1999

HACCP Coordinator, Government Regulations. Responsible for implementation and compliance of FDA and state regulations.

- Worldwide exporter of frozen seafood with an annual volume of 150 million pounds.
- Developed all HACCP plans for the California operation, which was responsible for over 16 million pounds per year.
- Gathered fresh and salt water samples for laboratory analysis. Collected fish samples for independent laboratory analysis of bacterial content.
- Calibrated all monitoring instrumentation for controlling critical limits in production.
- Inspected plants daily for sanitation issues.
- Worked with FDA and other governmental agency inspectors during periodic inspections of operations.
- Supervised 89 employees in relation to seafood safety practices.
- Assured compliance to all state and federal regulations. Made operational change recommendations and implemented changes to operations as needed.

AXELSSON AND JOHNSON FISH COMPANY, Cape May, NJ

1988 – 1996

Seafood Sales. Responsible for wholesale sales of fresh and frozen seafood to restaurants and chain stores.

- Supervised a four-man crew of drivers and a production staff of three.
- Developed sanitation controls for all plant and production operations.
- Responsible for initiating a working plan with the FDA and New Jersey State Health Department to export seafood to the European Union.
- Developed all sanitation controls for chilled storage and the ice plant.

COMMERCIAL FISHING 1974-1988**Captain**

In addition to the routine day to day activities of a commercial fisherman, i.e. running vessel, deployment of fishing gear, repair of fishing gear, etc., I was responsible for the development of on board sanitation controls. The Commercial fishing included pelagic long line fishing from Greenland to Brazil, in the Atlantic, Caribbean, and Gulf of Mexico, Bottom long line fishing for Golden Tilefish, Red Snapper, and Grouper in the South Atlantic and Gulf of Mexico, Gillnet fishing for King and Spanish Mackerel in the South Atlantic and Gulf of Mexico, and Shrimping out of St. Augustine, FL. Vessels ranged in length from thirty-nine to one hundred-seven feet with trip durations up to forty-two days.

SECURITY CLEARANCES

Current Secret clearance issued by the federal government.

INDUSTRY TRAINING COMPLETED

- Goldmine Software Seminar, 1999 (24 clock hours)
- NMFS Fishery Council Orientation, 1998 (16 clock hours)
- FDA HACCP Training, 1997 (32 clock hours)

- NMFS HACCP Training, 1996 (24 clock hours)
- New Jersey Marine Fisheries Seminar, 1996 (8 clock hours)
- National Fishing Institute Laws and Rights for HACCP (40 clock hours)
- FDA Introduction to HACCP Seminar, 1996 (8 clock hours)

MILITARY SERVICE

Honorable Discharge, United States Air Force

References Available Upon Request